

## Culmbacher Is the Beer

—for the invalid,  
—for the hale and hearty,  
—for those who enjoy a refresh-  
ing beverage,  
—for any man or woman who  
needs a tonic.

A rich, dark beer is Culmbacher—a  
beer that gratifies and benefits all who  
drink it. 12 uzs. or 24 uzs. for \$1.25.  
Delivered in unaltered wagon.

Washington Brewery Co.,  
4TH AND F STS. N.E. PHONE EAST 254  
ec15-10,12,14,16



## Mme. Yale's HAIR TONIC.

LADIES AND GENTLEMEN:

It affords me great pleasure to call the attention  
of the public to Mme. Yale's Excelsior Hair Tonic,  
which is the first and only remedy known to chem-  
istry which positively turns gray hair back to its  
original color without dye. It has gone on record  
that Mme. M. Yale—wonderful woman chemist—has  
made this most valuable of all chemical discoveries.  
Mme. Yale personally indorses its action, and gives  
the public her solemn guarantee that it has been  
tested in every conceivable way and has proved  
itself to be the ONLY Hair Tonic. It STOPS  
HAIR FALLING immediately and creates a luxuriant  
growth. Contains no injurious ingredients. Phy-  
sicians and chemists invited to analyze it. It is  
not sticky or greasy; on the contrary, it makes the  
hair soft, youthful, fluffy and keeps it in curl. For  
gentleness and infuses with hair a little gray,  
strawed gray, entirely gray and with bald heads it  
is especially recommended.

MANUFACTURED ONLY BY

MADAME M. YALE,  
189 Michigan Boulevard,  
Chicago.

SPECIAL PRICE on  
Madame Yale's  
Hair Tonic - - - 79c.

S. KANN, SONS & CO.  
ec19 th, 10-11

"FINE FURNITURE FOR FINE HOMES."

Old  
Colony Company,  
1403 H Street.

ANTIQUE MAHOGANY  
FURNITURE, SILVER,  
CHINA, PLATE, PAINT-  
INGS, CURIOS, BRASS  
GOODS and other rare  
and unusual Household  
Decorations not to be  
had from the regular  
trade. You are invited  
to call and inspect the  
most unique and inter-  
esting stock in Washing-  
ton.

Old  
Colony Company,  
1403 H Street.  
ec13-14

CONCENTRATED  
THOUGHTS  
are impossible where brain fog ex-  
ists.

Dr. Miles' Pain Pills will cure  
Head-Pain and Headache.  
At Drugists—25c. a box.  
ec13-14,15,16,17,18,19,20

For  
Telegrams,  
Cablegrams  
or Messengers  
use the  
Postal Telegraph  
Service.

40 branches in Washington.  
Telephone, Main 453,  
or ring Postal Messenger call box.  
ec10-12,13,14,15,16,17,18,19,20

For  
Baby's Sake

Baby never looks sweeter nor feels bet-  
ter than from its bath with

Woodbury's  
Facial Soap

Medicated and antiseptic, it soothes  
and heals the tender skin, giving quick  
relief from itching of hives, rash,  
chafes and all irritations.

Woodbury's Facial Cream  
cures chapped faces and hands.

Sold by druggists everywhere, 25 cts.  
each. Booklet free, or with sample  
cake of soap and tube of cream  
mailed for 5c., stamps or coin.

ANDREW JERGENS & CO., Sole Agents,  
Dept. 25 Cincinnati, Ohio.

ec13-14,15,16,17,18,19,20

## Have You Ever Tried MALT-BARLEY Breakfast Food

A Great Health Food

Malt-Barley Breakfast Food contains a much  
greater amount of body and brain nutriment than  
other grain foods. Its special work is in building  
up nerve, muscle and tissue and enriching the  
blood. It is one of the delicious Malt Breakfast  
Cereals. It pleases every palate and becomes a  
fast favorite in homes where it is tried.

The great virtues of barley are in its tonic and  
corrective influence on the various organs of the  
body. If a person has an irritable or weakened  
stomach Malt-Barley Breakfast Food will prove  
most valuable; if the kidneys do not act properly  
it will prove corrective. Every function of the system  
will feel its energizing and invigorating effect.  
It undoubtedly stands unequalled as a great health  
food.

Mixed with milk  
instead of water.

—Eat "MILK BREAD" once  
and you'll want it at every  
meal. Has all the good qual-  
ities of home-made bread, with  
the advantage of being always  
made and baked just right.

ec. a loaf. Delivered daily.  
Holmes' Bakery, 1st & E Sts.  
ec15-20,21

Georges' Patent Shields

Takes out all soreness immediately  
from Cuts and Bruises and is the  
only cure. Sold by leading drugg-  
ists everywhere.

ec12-13,14,15,16,17,18,19,20  
GEORGES & SON, Cincinnati, Ohio.

Save the Fuel Bill—Burn  
Coke

—In the kitchen range.  
A good deal cheaper than  
coal. Coke  
makes a quick, hot  
fire and burns freely  
without waste. Orders promptly filled.

25 bushels Large Coke, delivered, \$2.00  
40 bushels Large Coke, delivered, \$3.00  
60 bushels Large Coke, delivered, \$4.00  
25 bushels Cracked Coke, delivered, \$2.50  
40 bushels Cracked Coke, delivered, \$3.50  
60 bushels Cracked Coke, delivered, \$4.50

Washington Gaslight Co.,  
413 10th St. N. W.  
ec12-20,21

For  
Morning,  
Noon  
and Night.

Eat  
Granola  
and  
Live.

Live well and  
be well while you  
live.

Not a pasty,  
harsh, singed  
grain—but an  
appetizing, deli-  
cious food for  
big, strong men  
and little babies.

Battle Creek  
Sanitarium Food  
Co.,  
BATTLE CREEK, MICH.

Irish Nationalist Arrested.

A dispatch from London last night says:  
John O'Donnell, nationalist, attempted to  
address his constituents today in Kilmalee,  
County Mayo, the scene of recent elec-  
tions. He was dragged off the platform  
five times by the police, and finally, after  
a fierce struggle, was taken to the bar-  
racks.

One hundred and fifty police were pre-  
sent at the meeting. The crowd hurled  
stones, and several persons were injured.  
John O'Donnell is a young tenant farmer  
and a protégé of William O'Brien, M. P.  
He is secretary of the United Irish League,  
and was first returned to the house of  
commons for South Mayo in February,  
1900, succeeding Michael Davitt.

Anarchist Hangs Himself.

LONDON, October 15.—"Romas," the leader  
of a notorious band of anarchists, who  
have destroyed various public and other  
buildings during the last few months,"  
says a dispatch to the Daily Mail from Cra-  
cow, "was arrested in Stanislawow, eastern  
Galicia, after a fierce struggle, in which  
he and a gendarme were wounded and a  
child was accidentally killed. Romas  
hanged himself in the guardhouse."

Emma Ann and Anna Derr were arrested  
in Philadelphia on a charge of setting fire  
to the Magdalen Home, in that city.

In cooking the  
little things which tell

LIEBIG'S  
COMPANY'S EXTRACT

a little goes a long way.

signed Liebig Blue

ec13-14,15,16,17,18,19,20

## Table and Kitchen.

Good, Sweet, Wholesome Bread in the  
Staff of Life.

There is nothing that seems so indispen-  
sable to the human family as bread in some  
form, and certainly nothing so appeals to the  
interested housewife and contributes  
more to the sum of human happiness than  
the skillful knowledge of how to produce  
a perfect loaf of home-made bread.

That this accomplishment is not common  
in every household is a fact to be deplored  
and remedied.

Home-made bread is a luxury for the  
rich man and not too dear for the poor. In  
fact, one is more likely to find it in the  
humble home than where the mistress of  
the house does not concern herself about  
the preparation of foods. The history of the  
wheat grain which gives us our bread flour  
is most interesting, but we cannot go  
back beyond the story of evolution given  
by one of our well-known poets: "Behind  
the nutty loaf is the mill wheel; behind  
the mill wheel is the wheat field; on the  
wheat field rests the sunlight; above the  
sun is God." Can we have a more beau-  
tiful word picture than this to show us that  
there is no goodness in eating food to  
sustain the body, except in our misguided  
minds and judgment?

Bread Flour.

The generally accepted term means flour  
prepared from the wheat grain of course.  
Not only does the wheat grain give nearly  
all the essential elements of nutrition,  
but its flavor makes it universally agree-  
able and the constant use does not pall  
upon the taste. This is a most important  
property for it to possess in addition to its  
nutritive and food value, for it is prob-  
able that the bodily vigor and mental  
and moral health of the people of temperate  
climes can be sustained by this vegetable  
product more than any other food.

Yet in spite of the very important and  
vital part bread is designed to fulfill in  
the human economy, there is no other food  
of like result that so universally fails in  
its mission. This may be attributed to two  
causes—utter ignorance of the proper  
process of bread making (which is the most  
common) or the poor quality of the flour  
used.

Quality of Flour.

As the quality of the loaf first depends  
on the character of flour used, it goes  
without saying that only good flour can  
produce a good and nutritious loaf, even  
under the manipulation of the most skill-  
ful hands. The quality of the flour is not  
to be gauged by the brand until proven  
through successful baking; even a good  
and reliable "brand" of flour may differ  
slightly in results under certain conditions,  
depending on whether it is new or old;  
whether it has been kept in a dry place or  
exposed to dampness. Good flour,  
whatever the mixture of grain or process  
of milling, will be dry and of a sweet,  
nutritive color and flavor.

The color of good flour that contains the  
entire nutritive properties of the wheat is  
of a decidedly creamy tinge and richer or  
darker than a poor quality. However, a  
flour may be dark and yet be a very poor  
loaf, owing to the wheat not being properly  
cleaned, or to a dark variety. The whole  
wheat flours are often inferior on account  
of carelessness in cleaning or adulteration  
by mixing with bran and other grain.  
A good quality of flour will give it a  
distinctive whiteness that is an indica-  
tion that the nutritive value of the flour  
is lessened. Aum is the most harmful of  
all the substances added. This is made  
only with a very inferior flour that is made  
from a poor quality of grain that has not  
been thoroughly cleaned. It has deteriorated  
by rust, mold or exposure.

The quality of the principal varieties of  
wheat grain—the red and the white—varies  
according to climate and season. The best  
quality is that cultivated in temperate  
climates, such as Russia and the United  
States, where the heat of the sun is only  
great during the summer months; and a  
northern latitude is most favorable.

The red wheat is the stronger food; the  
grain is usually larger and more plump  
than the white grain is large and particu-  
larly adapted to the making of a fine white flour.  
The admixture of these two is for the same  
purpose.

The modern miller must combine skill  
with intelligence in order to be able to  
mix the kind of grain in proper pro-  
portion to produce the best flour. By the  
best flour we mean the one that retains  
the highest percentage of the nutritive  
qualities, while it gives us a flour that  
will answer for general use in families  
who prefer to do their own baking. Pot-  
ato starch and boiled rice is added to the  
flour in making bread, so that the loaf  
bulk, as these enable the flour to take up  
more water. This bread retains the  
moisture longer. Potato starch is used  
with the supposition that it is more fa-  
vorable to the promotion of the yeast  
plant than wheat starch. But potatoes  
are not necessary when a good flour is  
used. Only mature potatoes should be used  
or the bread will be tough, coarse in tex-  
ture and indigestible.

Mixing the Sponge.

This is the first process toward the com-  
pletion of the loaf. The sponge is a mix-  
ture of flour, water and salt in the proper  
proportions. The water may be substituted  
by milk, giving a whiter and richer  
bread. The water is used to cause ex-  
pansion of the starch cells, dissolve the  
albumen and develop the adhesiveness  
of the gluten. In this manner the entire  
mass is joined together.

The next step is to add the required  
element to lighten this mass of dough;  
so it will be porous and readily broken up  
by the teeth when converted into the  
form of a loaf.

The most common agent used for this  
purpose is yeast, a plant of natural growth  
belonging to the ferments. The action of  
this plant on the starch is to convert it  
into sugar or dextrose and produce car-  
bonic acid gas. This permeates the  
mass, forming bubbles. As the gas-  
eous substance expands the mass, the  
gluten in the flour being tenacious and  
elastic, will expand and form cells which  
retain the gas or air for a short time;  
this produces the light porous texture.

The moisture employed must be some-  
what warm and a warm, even tempera-  
ture kept throughout the process of rais-  
ing in order to cultivate the yeast plant  
that thrives best in moist, warm, dark  
soil.

Sugar assists in the promotion of the  
growth of the ferment. The salt is added  
as a condiment and to supply a lack of  
sodium hydrochloric acid in the natural foods.  
Heat is employed to cause the rupture of  
the starch cells and promote the rapid  
evaporation of superfluous water.

Careful attention must be given to the  
temperature, as it must, at no time after  
the yeast is added, be allowed to reach a  
degree sufficient to kill the yeast plant  
until the loaf goes into the oven.

As soon as the mass called sponge is  
thoroughly permeated by the air or gas  
and is full of bubbles, rising a little higher  
in the middle than around the edge, it  
should have enough flour added to make  
a dough which should be just stiff enough to  
handle easily in kneading.

The kneading process increases the elas-  
ticity of the dough. Adding fresh flour ne-  
cessitates a very thorough mixing by  
kneading, and the bread of the kneading  
depends on having the yeast very evenly  
mixed with every particle of flour in order  
that the fermentation may proceed evenly  
and the large cavities caused from the  
expansion of gas in some parts of the  
dough will be broken up and the gas or  
air distributed throughout the mass, so the  
"grain" of the bread will be fine and even  
and no part of the loaf heavy while some  
portions are light. A good dough should  
require so much kneading as a poor quality.

As soon as your dough is elastic and  
smooth and will not stick to molding  
board or fingers it must be covered and  
set in a warm place to rise again. White  
flour bread should double its bulk during  
this "rising"; entire wheat bread should  
increase as much time as it is slower in rising,  
but should not double its bulk or it will not  
be entirely sweet.

Forming the Loaves and Baking.

Have the loaves small and place each one  
in a separate pan. A small loaf will be  
lighter and more perfect than a large one,  
and there will be no danger of it being in-  
digestible from being too partly baked. In  
the small loaf the air cells become fixed  
by the heat almost immediately, and the  
further development of gas by fermentation  
is checked by killing the yeast plant, thus

W. B. Moses & Sons.

W. B. Moses & Sons.

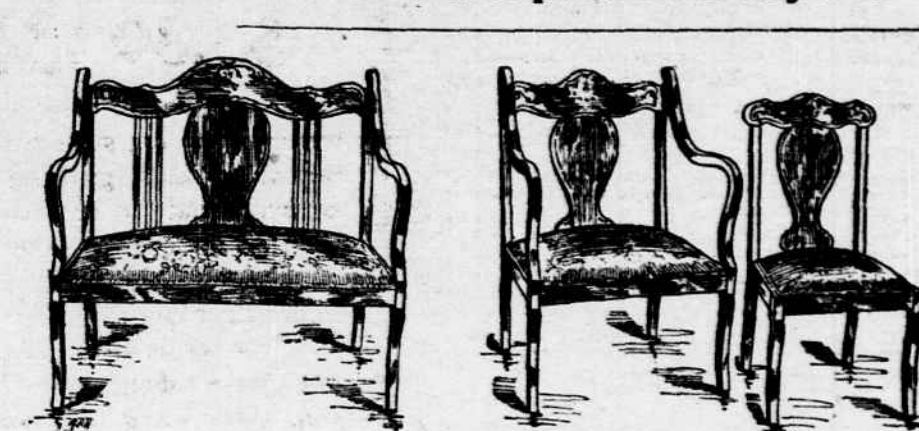
W. B. Moses & Sons.

W. B. Moses & Sons.

A dainty booklet, telling of a new art in furniture making and illustrated with half-tone engravings, will  
be mailed you if you leave your address.

## Furniture to Be Had at Small Cost.

—Good taste doesn't always mean extra-  
vagant tastes—often it's quite the contrary.  
Today's announcement leans toward the eco-  
nomical and at the same time makes sugges-  
tions that good taste will note and apply for  
its own benefit. In spite of the fact that we  
tell you so much about the finest goods—the  
furniture that has had its place in history and



Three-piece Parlor Suites, like the illustration, mahogany finish,  
with crotch mahogany panel backs, inlaid with mother-of-pearl,  
pear, holly and amaranth. Upholsteries of rich tapestries and dam-  
asks.

Divan, \$9.75. Arm Chair, \$7.45. Side Chair, \$3.95.

All That's Good  
in Rugs.

—The greatest part of the success of our Rug Sale is traceable to  
the fact that not only are the prices low, but there's never an unde-  
sirable pattern—never an unworthy quality offered you. We should  
look on it as a reflection on our judgment if a poor pattern crept into  
this line—it would be a poor compliment to us—and to you, too.

—Nothing that deserves less than the "fine" mark on these rugs.

Judge the prices yourself:

Saraband Rugs.

Wilton Rugs.

Sarak Rugs.

Russia Rugs.

Axminster Rugs.

Smyrna Hall Rugs.

Velvet Rugs.

Mottled Smyrna Rugs.

Brussels Rugs.

Smyrna Rugs.

W. B. Moses & Sons, F St., Cor. 11th.

leaving an even-grained loaf with small air  
cells. For the same reason given the loaves  
should be baked in separate pans, so that  
an even degree of heat can be obtained on  
all sides. This also gives more crust, which  
is the most digestible as well as the sweet-  
est part of the loaf.

Small oblong sheet-iron pans are the best  
to use.

The loaves should not fill the pan quite  
half full when put in to rise, as they must  
not rise above the sides of the pan when  
done.

The temperature of the oven must be  
from 400 to 450 degrees and of even tem-  
perature in all parts, and kept at an even,  
steady heat to bake the loaf evenly. Even  
with so high a temperature outside that in  
the center of the loaf will not rise above  
212 degrees until all the water has evapor-  
ated; and it must be kept up to this tem-  
perature until this point is reached for the  
bread to be perfectly digestible.

When Loaves are Baked.

When the loaves are taken from the oven  
remove them at once from the pans; turn  
pans bottom side up and place the loaf  
with end resting on the pan to allow the  
air to circulate about the loaf and prevent  
escape. Do not put away until perfectly  
cold; then keep in a clean, dry tin box,  
with a cloth laid lightly over the loaves.

Concord Grape Jam.

The grapes should be ripe and perfect.  
Pulp them and put the skins in one ket-  
tle and the pulp in another. Place kettle  
containing pulp over the fire and heat to  
boiling point; then rub them through a  
coarse sieve or colander. Return to the  
kettle, add the skins and measure and to  
every two cups or grade pulp add a cup of  
sugar. Stir until the sugar is dissolved and  
then allow to boil rapidly, stirring fre-  
quently, for half an hour. Fill small jars  
or glasses and seal up.

Preserved Crab Apples.

The apples should be very ripe. Wash  
them well in cold water; put them into a  
porcelain-lined kettle and just cover with  
boiling water. Let them cook very gently  
until you can remove the skins easily.  
Careful attention must be given to the  
cores, but do not break the apples to re-  
move the stems. Weigh them, allowing  
one and one-quarter pounds of sugar to a  
pound of fruit; allow a cup of water to this  
quantity of sugar. Put water and sugar  
over the fire and bring to boiling point.  
Skim until clear, then put in the apples and  
cook very gently until they are tender and  
transparent. Skim while cooking. When  
they are done put them into small, large-  
mouthed jars, and when cool seal same  
as jelly.

Crab Apple Sweet Pickle.

Prepare the apples as for preserves; drain  
and make a syrup as follows: Put one pint  
of vinegar over the fruit; add four pounds of  
sugar and stir until dissolved. Mix together  
half an ounce of ginger-root, a teaspoonful  
of ground cloves, two teaspoonfuls of all-  
spice, two teaspoonfuls of cinnamon and  
half a teaspoonful of ground cloves; put  
them into four small jars and add to the  
vinegar and let it boil up; add the apples  
and bring again to boiling point. Then put  
the apples in stone jars, turn the syrup  
over the apples and let stand until morn-  
ing. Pour off the juice, place it over a moderate  
fire and when boiling hot, pour it back into  
the jar over the apples and let stand until  
next day; then boil the juice again. Do  
this for eight days and then boil the syrup  
down until it is just enough to cover  
the fruit. Heat fruit and syrup together  
and put carefully into jars and when cold  
tie up same as jelly.

WEDNESDAY.  
BREAKFAST.

Cereal. Cream.  
Hamburg steaks. Broiled onions.  
Sally Lunn. Coffee.

LUNCH.  
Chicken chowder.  
Fried egg plant. Cold catsup.

THURSDAY.  
BREAKFAST.

Cottage cheese. Fruit.  
Cereal coffee. Cream.  
Vegetable soup. Dumplings.  
Brown stew of beef. Baked potatoes.  
Creamed carrots. Cucumbers salad.  
Fruit compote. Rice.

FRIDAY.  
BREAKFAST.

Cereal. Fruit. Cream.  
Plain omelet. Creamed potatoes.  
White muffins. Coffee.

LUNCH.  
Broiled smoked salmon. Sauce tartar.  
Potato salad. Cereal coffee.

DINNER.  
Macaroni and cheese.  
Baked tomatoes. Celery salad.  
Fruit. Coffee.

SATURDAY.  
BREAKFAST.

Cereal. Fruit. Cream.  
Broiled chops. French-fried potatoes.  
Scotch scones. Coffee.

LUNCH.  
Little oyster pie. Celery.  
Cheese. Wafers.  
Cereal coffee. Coffee.

DINNER.  
Celery soup.  
Braised tongue. Brown sauce.  
Stewed carrots. Baked sweet potatoes.  
Cold salad. Cold coffee.

Baked apples. Coffee. Cream.

represents the ideal of furniture excellence—  
we don't want to lose sight of that that's  
cheaper. With the broad lines on which this  
business is built, each represents only a part  
of a whole with the central thought of cater-  
ing to the needs of all. Luxury at a small  
price is just as important to us as the luxury  
without limit.



Extension Tables.

Round and Square Top Ex-  
tension Tables—massive, well  
made and substantial looking.  
Solid oak, highly polished, heavy  
center pillar.

Round Top, 6 ft., \$13.50  
Round Top, 8 ft., \$15.75  
Square Top, 6 ft., \$11.75  
Square Top, 8 ft., \$13.50  
Square Top, 10 ft., \$15.00

Carpet==Prices That  
Fix the Scale for Lowness.

—Carpet keeps us busy every minute of the day. Of course, we  
look for constant increase in every department each year, but this  
season is certainly proving the banner carpet year of our career. But  
then there's more credit than ever due for low prices—there's more  
credit due for choiceness and exclusiveness of stock. Every effect  
has its cause and we believe we've traced the big carpet selling  
cause to its fountain.

ROYAL WILTONS, choice  
of 25 elegant new and ex-  
clusive patterns, the choicest  
patterns shown. Per yard.

SMITH'S 6,000 WILTON VELVETS and  
other standard makes, espe-  
cially suitable for parlor and  
library. Regular price, \$1.50  
per yard. Special.

SMITH'S AXMINSTER, in 25 choice  
new patterns, suitable  
for parlor or dining room.  
Regular price, \$1.25 per  
yard. Special.

WILTON VELVETS, in  
20 pretty choice patterns  
—all new styles. Regu-  
lar price, \$1.25 per yard.  
Special.

ROYAL WILTONS, choice  
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